SMOKY MOUNTAIN SERIES™

Great Outdoors®

Assembly and Owner's Manual

Deluxe Gas Smoker

3605GD
3605BGD

Model 3605GD Shown

ASSEMBLER / INSTALLER:
Leave these instructions with the consumer.

CONSUMER / USER:
Read all of these instructions and keep them in a safe place for future reference.

⚠ DANGER

If you smell gas:
1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open door.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

⚠ WARNING

1. Do not store spare LP cylinder within 10 feet (3.05 m) of this appliance.
2. Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
3. Failure to follow the instructions could result in fire or explosion which could result in property damage, personal injury or death.

Statement of Commitment

Congratulations and thank you for your purchase of your new Great Outdoors smoker. We are pleased that you have recognized the value of the design, function, and quality of components used in this product. We believe it is among the finest on the market. If or for any reason we have failed to meet you're expectations, please allow us the opportunity to make it right by calling us toll-free:

1-800-668-5323

between the hours of 8:00 a.m. and 5:00 p.m. Eastern Standard time, Monday through Friday.

We want you to be completely satisfied with your purchase

CFM Corporation
2695 Meadowvale Boulevard
Mississauga, Ontario L5N 8A3 Canada

Service Note: If you are experiencing difficulties or are dissatisfied with your purchase, please contact CFM at the telephone number listed above prior to returning your grill to the store.

For more information about our growing family of grills, smokers, fireplaces, stoves and outdoor products, please visit our website at:

www.cfmcorp.com

READ ALL INSTRUCTIONS AND WARNINGS!

YOUR SAFETY IS VERY IMPORTANT - FAILURE TO FOLLOW PROPER PROCEDURES AND SAFEGUARDS MAY RESULT IN SERIOUS PERSONAL INJURY OR PROPERTY DAMAGE.

⚠ WARNING

- DO NOT use this smoker in a manner other than its intended purpose. It is NOT intended for commercial use. It is NOT intended to be installed or used in or on a recreational vehicle and/or boats. The smoker is not to be used as a heater.
- Keep a fire extinguisher accessible at all times.
- The use of alcohol, prescription or nonprescription drugs may impair the user's ability to properly assemble or safely operate the smoker.
- This smoker is for outdoor use only, in a well-ventilated area. DO NOT operate the smoker indoors, in a garage, or in any other enclosed area or under overhead construction.
- Use caution when assembling and operating the smoker to avoid cuts and scrapes from rough or sharp edges.
- Use caution when lifting and moving the smoker to avoid strains or back injury. 2 people are recommended to lift or move the smoker. DO NOT move the smoker while it is in use.
- DO NOT operate the smoker near or under flammable or combustible materials such as decks, porches, or carports. A minimum clearance of 36 inches (92 cm) is recommended. DO NOT operate the smoker under overhead construction.
- Operate the smoker only on a stable, level, non-flammable surface such as asphalt, concrete or solid ground. DO NOT operate the smoker on flammable material such as carpet or a wood deck.
- DO NOT store the smoker near gasoline or other combustible liquids or where combustible vapors may be present.
- DO NOT store or operate this smoker in an area accessible to children or pets. Store the smoker in a dry, protected location.
- DO NOT leave the smoker unattended while in use. Operate the smoker with close supervision.
- DO NOT allow anyone to conduct activities around the smoker during or following use until it has cooled. It is hot during operation and remains hot for a period of time following use.
- DO NOT leave hot ashes unattended until the smoker cools completely.
- DO NOT move the smoker while it is in use. Allow the smoker to cool completely before moving or storing.
- This smoker becomes extremely hot - allow the smoker to cool completely before handling. If you must handle the smoker while it is hot, ALWAYS wear protective oven mitts or heat resistant gloves when handling the smoker or its components.
- NEVER use gasoline or other highly volatile fluids as a starter. They can explode.
- The water bowl and wood chip box should not be moved while the smoker is operating or until the smoker has cooled sufficiently. These contain hot ashes and liquids that may cause serious injury. If you must move these components, ALWAYS wear protective oven mitts or heat resistant gloves.
- Dispose of cold ashes by wrapping them in heavy duty aluminum foil and putting them in a noncombustible container. Be sure there are no other combustible materials in or near the container.
- If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes from the smoker, keeping them in heavy duty foil, and soak them completely with water before disposing of them in a noncombustible container.
- DO NOT obstruct the flow of combustion air and/or ventilation air for the smoker.

continued...

⚠ WARNING

- ⚠ Use caution when opening the door of the smoker while in operation. Keep hands, face, and body safe from hot steam or flare-ups. Protect your nose and mouth from smoke inhalation.
- ⚠ DO NOT wear loose clothing while operating the smoker. Tie back long hair while operating the smoker. ALWAYS wear fully-covering shoes while operating the smoker.
- ⚠ Allow the smoker and its components to cool completely before conducting any routine cleaning or maintenance.
- ⚠ NEVER use glassware, plastic, or ceramic cookware on or in your smoker.
- ⚠ NEVER operate the smoker without water in the water bowl. NEVER allow the water to completely evaporate. Check the water level at least every 2 hours. A sizzling sound may indicate a low water level. Follow instructions in this manual for adding water while operating.
- ⚠ When using flavoring wood, add a sufficient amount prior to operation to avoid having to add wood while operating. Adding wood while operating may splash hot water and cause serious injury.
- ⚠ Use of accessories not intended for this smoker is not recommended and may lead to injury or property damage.
- ⚠ An LP cylinder not connected for use should not be stored in the vicinity of the smoker or any other appliance. DO NOT store spare LP cylinders within 10 feet of the smoker. LP cylinders must be stored outdoors, out of reach of children. DO NOT store LP cylinders in a building, garage, or any other enclosed area.
- ⚠ DO NOT store LP gas cylinders inside or on top of the smoker. Improper storage of cylinders could lead to explosion, fire, and/or personal injury. Cylinders are to be stored outdoors, out of reach of children and must not be stored in a building, garage, or any other enclosed area.
- ⚠ While the smoker is not in use, the gas must be turned off at the supply cylinder.
- ⚠ LP gasses are heavier than air, tend to pool and collect in low-lying areas, are easily ignited and are highly flammable. Proper care and caution should be employed when dealing with any such fuels.
- ⚠ The smoker should be shut off and all supply valves (on piping or on fuel cylinders) should be closed in the event that the odor of unburned gas is detected. Do not attempt to use the unit until any gas leaks are fixed and/or the source of the unburned gas odor is accounted for.
- ⚠ Do not use the smoker if the burner fails to light or fails to remain lit. Under such conditions, gas should be shut off and fuel cylinders should be disconnected.

- ⚠ Use under high wind conditions that result in poor burner operation such as blowing out and flaring should be avoided. If repositioning the unit does not improve operation under such wind conditions, the unit should be shut off.
- ⚠ All installations are to conform to local codes. In the absence of local codes, installation should conform to the *National Fuel Gas C*ode, ANSI Z223.1/NFPA 54.
- ⚠ **The smoker should be installed with the hose regulator assembly extended at full length of hose directly (24” [61 cm] maximum) away from the burner. When so configured, placement results in maximum tank to smoker distance. When the smoker is operated, the hose/regulator and gas tank should be on a line perpendicular to wind direction. Placing tank closer than 24” (61 cm) to the smoker can overheat the tank and cause release of propane through relief openings and can result in tank fire or explosion.**

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SMOKER.

READ ALL INSTRUCTIONS, WARNINGS AND SAFEGUARDS BEFORE ASSEMBLING AND OPERATING YOUR SMOKER.

SAVE THESE INSTRUCTIONS

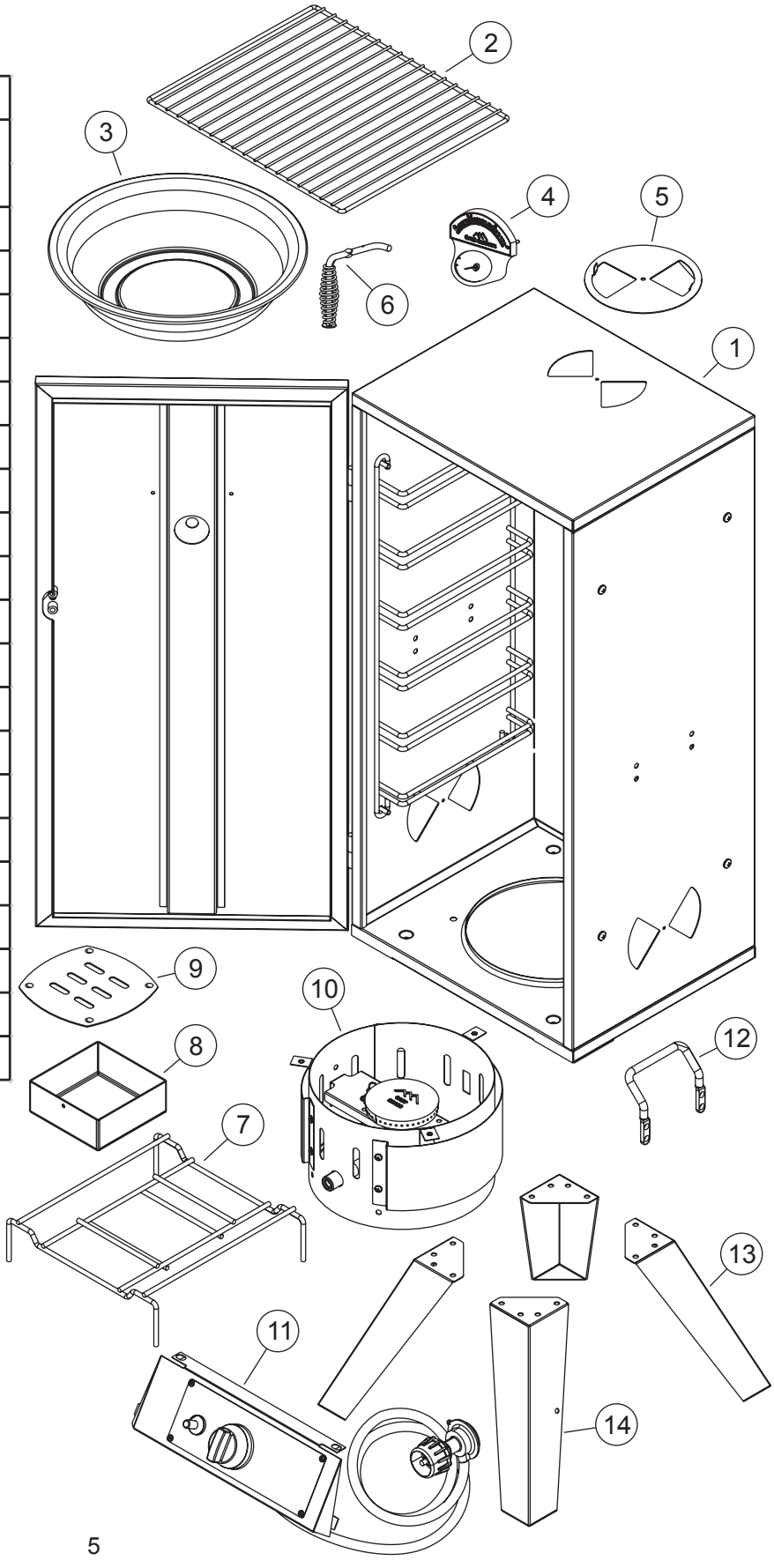
Assembly Step 1 - Identifying the parts

Check your package contents for these parts. If you are missing any parts, or if any parts are damaged, please call our toll-free customer service line to order parts.
1-800-668-5323 - Monday to Friday 9:00am to 5:00pm Eastern Standard Time

Model 3605GD			
Item No.	Qty	Description	Part No.
1	1	Cabinet Assembly	AZ002049
1a	1	Cabinet	AZ002050
1b	1	Door Panel	AZ002051
1c	2	Wire Rack Track	AZ002052
2	4	Cooking Rack	AZ001107
3	1	Water Pan	AZ001111
4	1	Heat Indicator/Nameplate	AZ001147
5	3	Air Damper	AZ001146
6	1	Door Handle Kit	AZ002009
7	1	Wood Box Stand	AZ002010
8	1	Wood Chip Box	AZ001163
9	1	Wood Chip Box Lid	AZ001164
10	1	Burner Assembly	AZ002053
11	1	Control Panel Assembly	AZ002039
11a	1	Push-Button Igniter	AZ002016
11b	1	Control Knob	AZ002015
12	2	Carry Handle	AZ001109
13	3	Standard Leg	AZ001103
14	1	Leg with Hole	AZ001104
n/a	1	Master Hardware Pack	AZ002017

LP tank and flavoring hardwood not included.

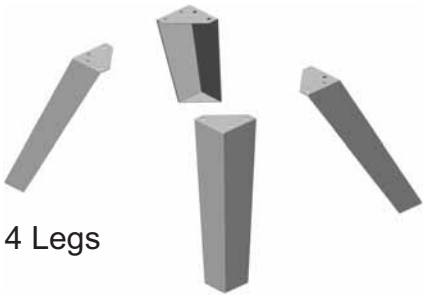
See next page for Model 3605BGD



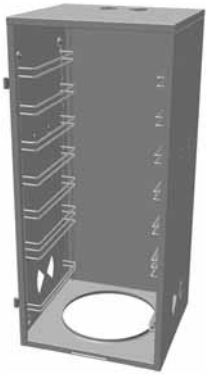
Please note: not all models and parts are fully illustrated throughout this manual. Look for model-specific notes within the assembly instructions.

Assembly Step 2

Locate these parts:



4 Legs



Cabinet Assembly

Tools needed:

Phillips Head Screwdriver

Hardware:

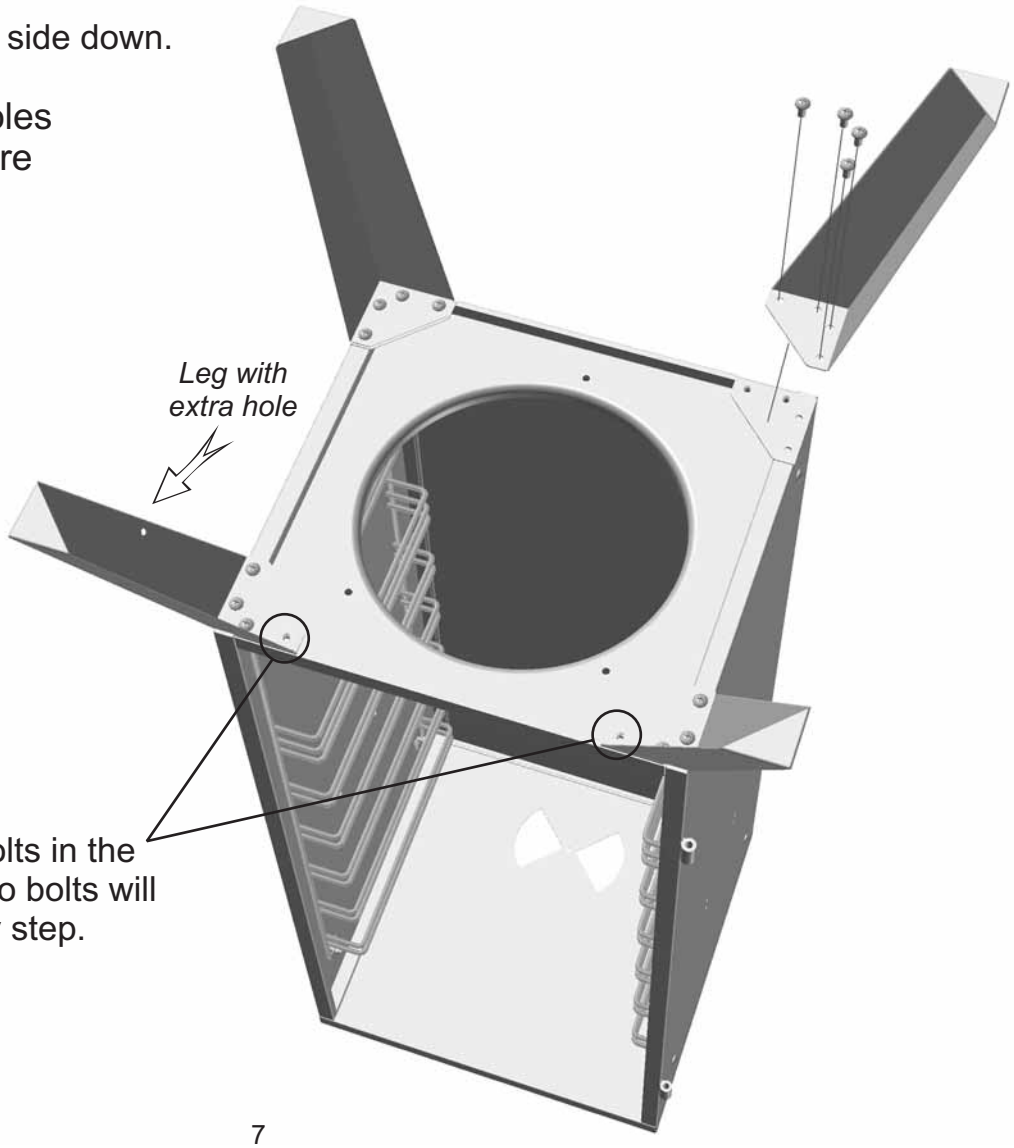
HARDWARE BAG (A)

1/4-20 x 5/8” Bolts
16 Required

1. Set the cabinet assembly top side down.

2. For each leg, line up the holes and insert the bolts. Nuts are pre-welded to the cabinet.

   IMPORTANT: One leg contains an extra hole on its side and must be mounted at the front in the position shown. This hole will later be used to secure the gas hose to the leg with a zip-tie.



3. DO NOT yet insert the two bolts in the locations indicated. These two bolts will be used in the next assembly step.

Assembly Step 3

Locate these parts:

Control Panel Assembly

Tools needed:

Phillips Head Screwdriver

Hardware:

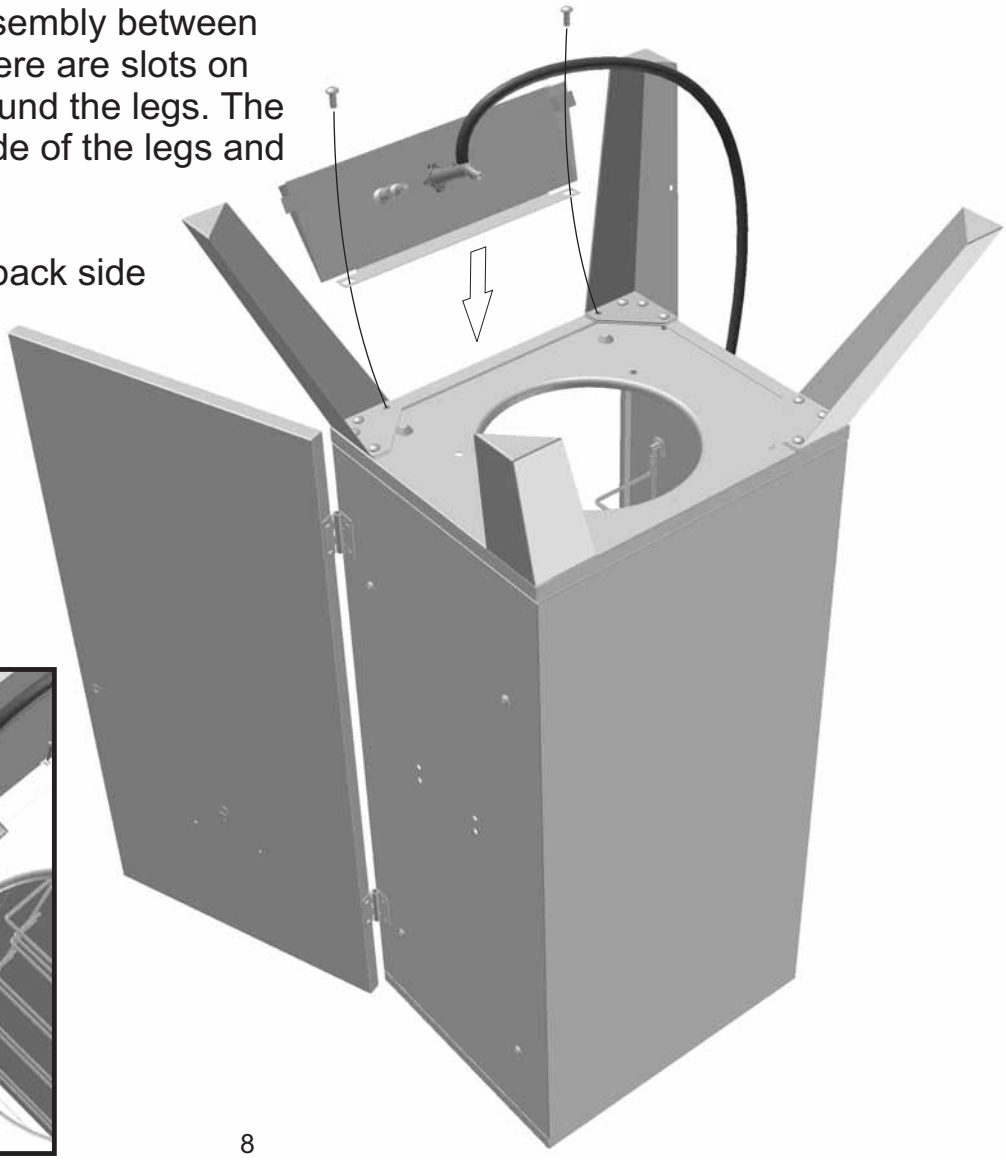
HARDWARE BAG (A)

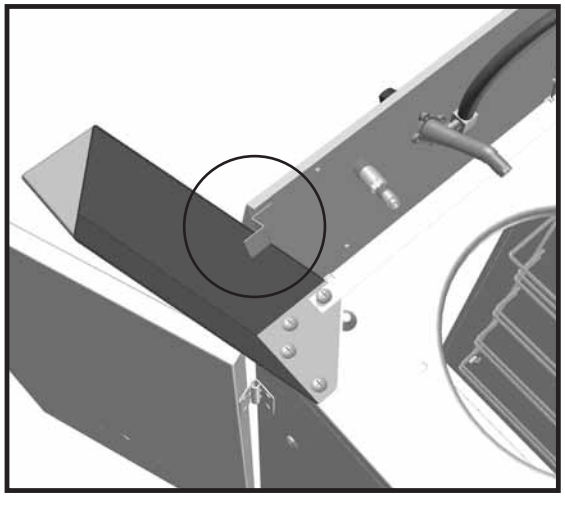
1/4-20 x 5/8” Bolts
(2 Remaining from previous step)

1. Place the Control Panel Assembly between the front legs as shown. There are slots on the control panel that fit around the legs. The mounting tabs fit to the inside of the legs and line up with the bolt holes.

2. Be sure all the tabs on the back side of the control panel are captured around the legs as shown below.

3. Insert the two remaining bolts and tighten them securely.

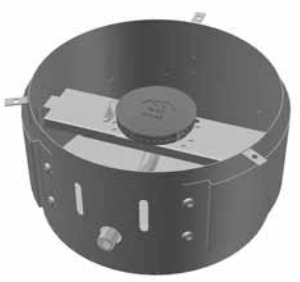




Assembly Step 4

Locate these parts:

Burner Assembly



Tools needed:

Phillips Head Screwdriver

Hardware:

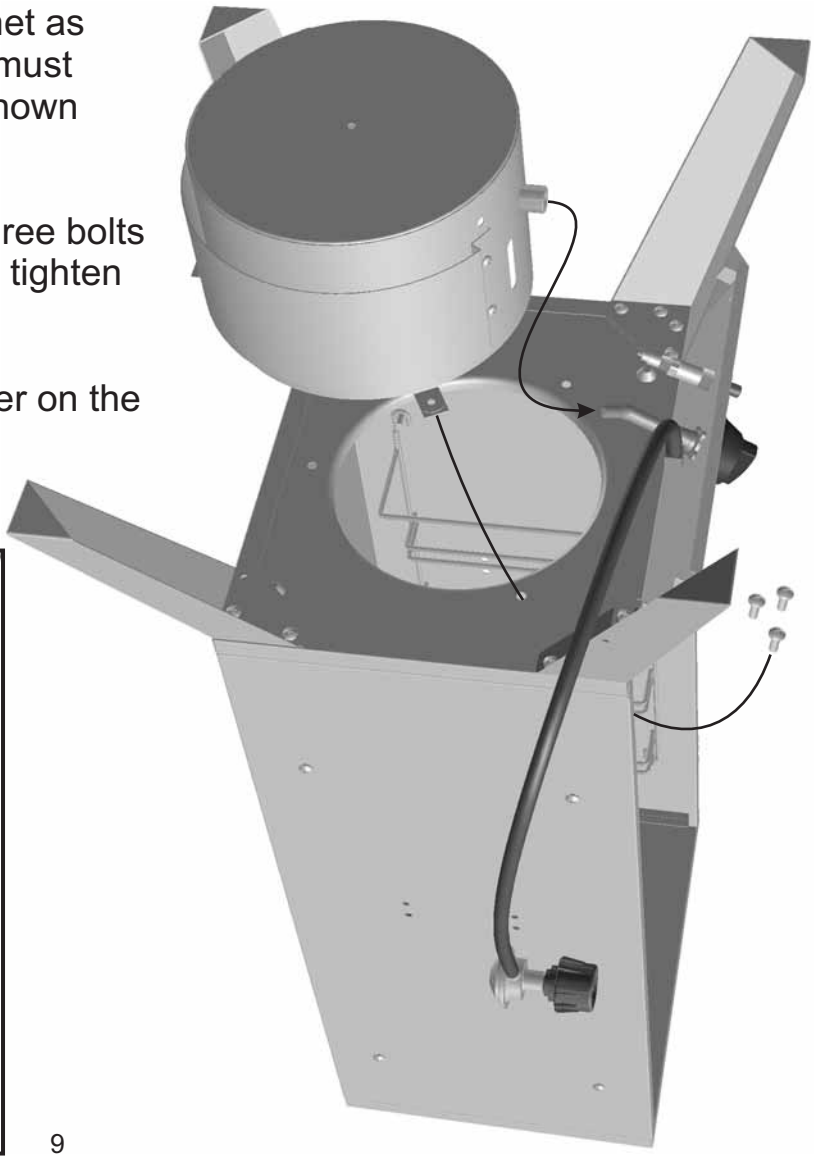
HARDWARE BAG B

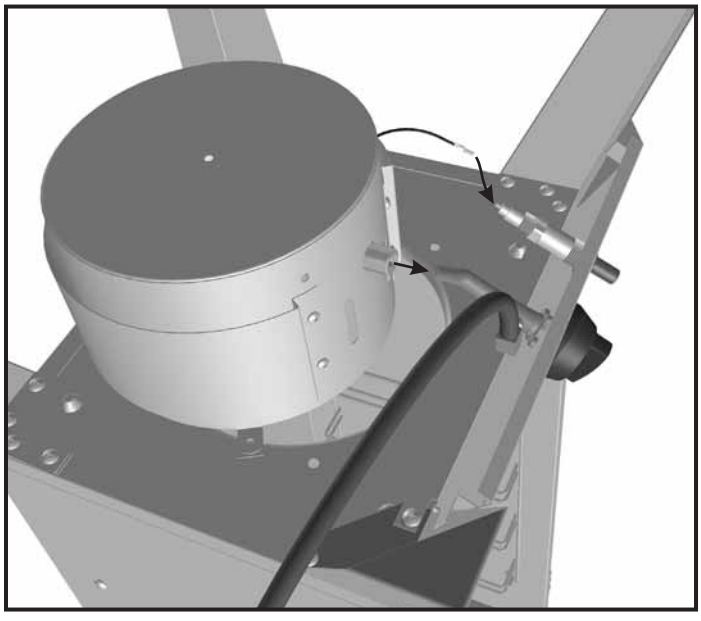
1/4-20 x 1/2” Bolts
3 Required

1. Set the burner assembly onto the cabinet as shown. IMPORTANT: The burner tube must slide properly onto the valve stem as shown below.

2. Secure the burner assembly with the three bolts from the inside of the cabinet. Securely tighten the bolts.

3. Attach the loose igniter wire to the igniter on the control panel as shown below.





Assembly Step 5

Locate these parts:

Damper Plate

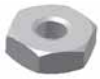
Tools needed:

Phillips Head Screwdriver

3/8" Wrench

Hardware:

HARDWARE BAG C



10-24 Nut
3 Required

10-24 Lock Washer
3 Required

10-24 x 5/8" Bolt
3 Required

1. Turn the smoker upright.

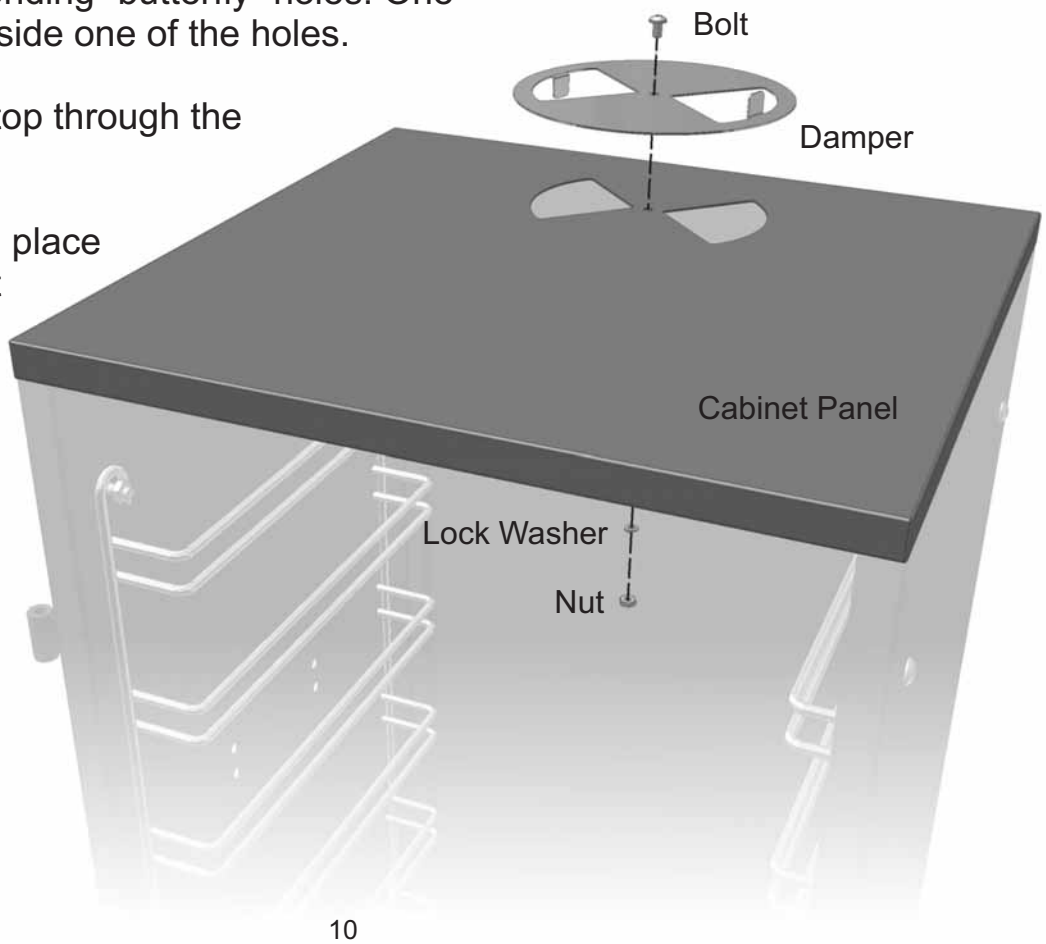
2. Set the damper plate on top of the cabinet and line it up with the corresponding "butterfly" holes. One of the tabs will seat inside one of the holes.

3. Insert a bolt from the top through the center hole.

4. From the bottom side, place a lock washer and nut on the bolt as shown.

5. Thread the nut just tight enough to keep the damper plate snug. It should be able to rotate with little resistance.

6. Repeat steps for the two remaining side dampers.



Assembly Step 6

Locate these parts:

2 Carry Handles

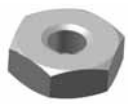
Tools needed:

Phillips Head Screwdriver

1/2" Wrench

Hardware:

HARDWARE BAG D



5/16-18 Nuts
8 Required

5/16 Lock Washers
8 Required

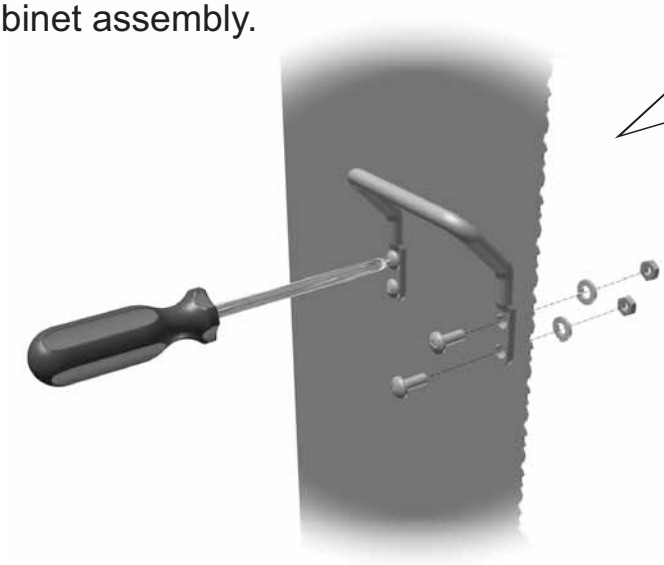
5/16-18 x 3/4" Bolts
8 Required

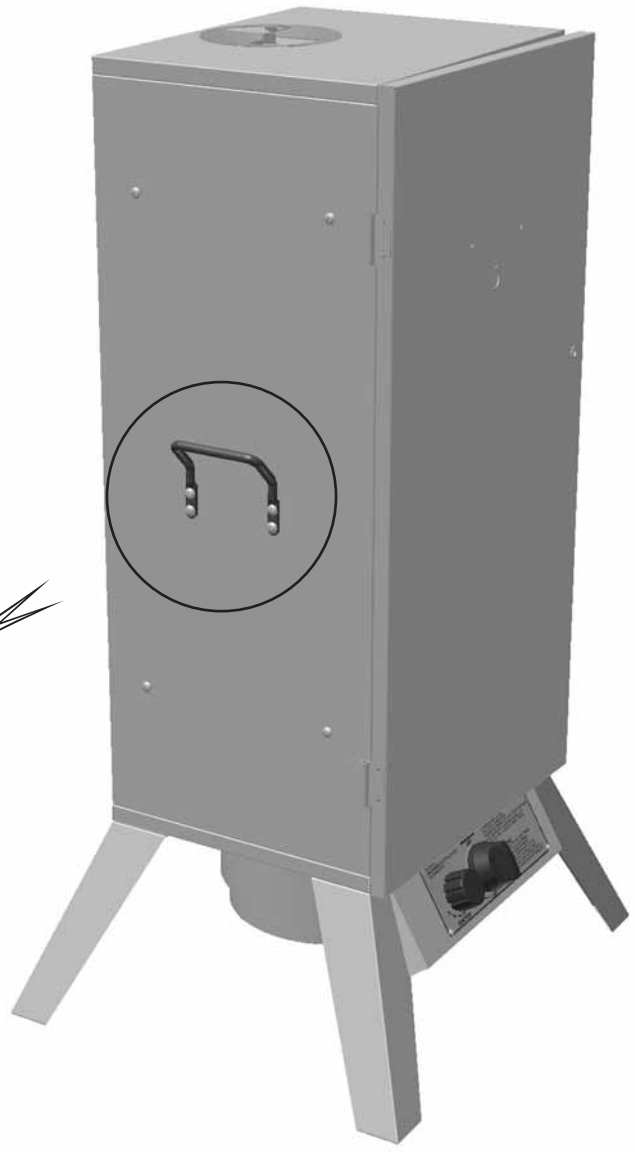
1. Line up the carry handle with the corresponding holes on the side of the cabinet as shown. The handles must be positioned upright with the bolt holes on the bottom as shown.

2. Insert the bolts from the outside and thread the lock washers and nuts from the inside of the cabinet.

3. Firmly tighten the nuts.

4. Complete steps for both sides of the cabinet assembly.



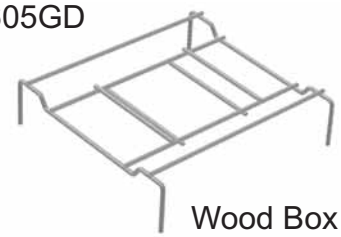


Assembly Step 7

Locate these parts:

Model 3605GD

Wood Chip Box and Lid



Wood Box Rack

Model 3605BGD

Wood Chip Box and Lid

Wood Box Rack

Grease Pan

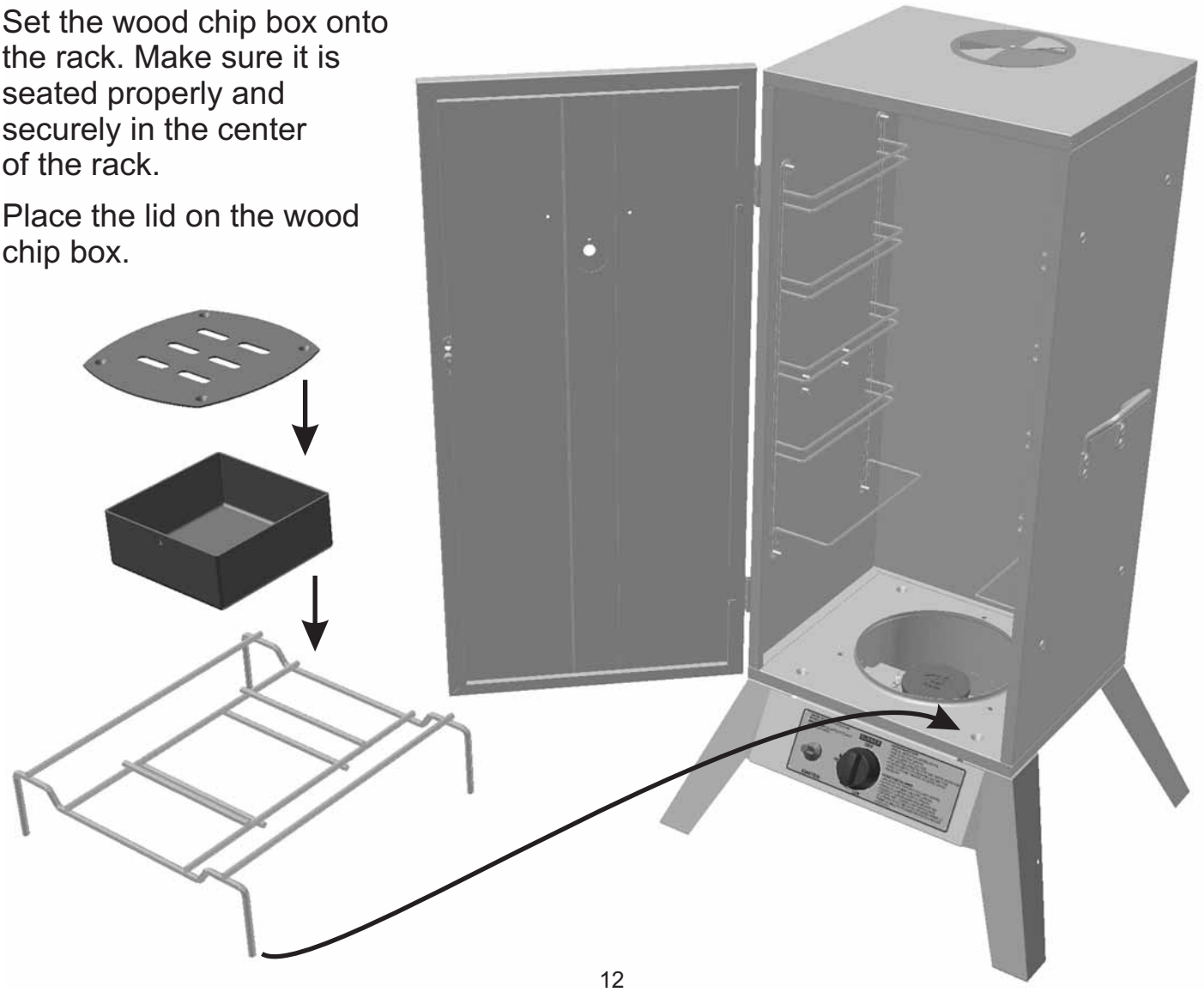
No tools or hardware are required for this step.

1. [Model 3605BGD] Insert the wood box rack into the bottom of the smoker. The feet of the rack sit in the four indentions in the bottom.

   [Model 3605BGD] Set the Grease Pan into the bottom of the smoker. Slide the wood box rack into the lowest position of the wire rack, just above the burner.

2. Set the wood chip box onto the rack. Make sure it is seated properly and securely in the center of the rack.

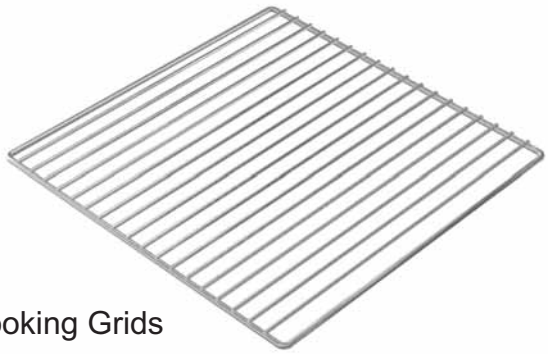
3. Place the lid on the wood chip box.



Assembly Step 8

Locate these parts:

Water Bowl



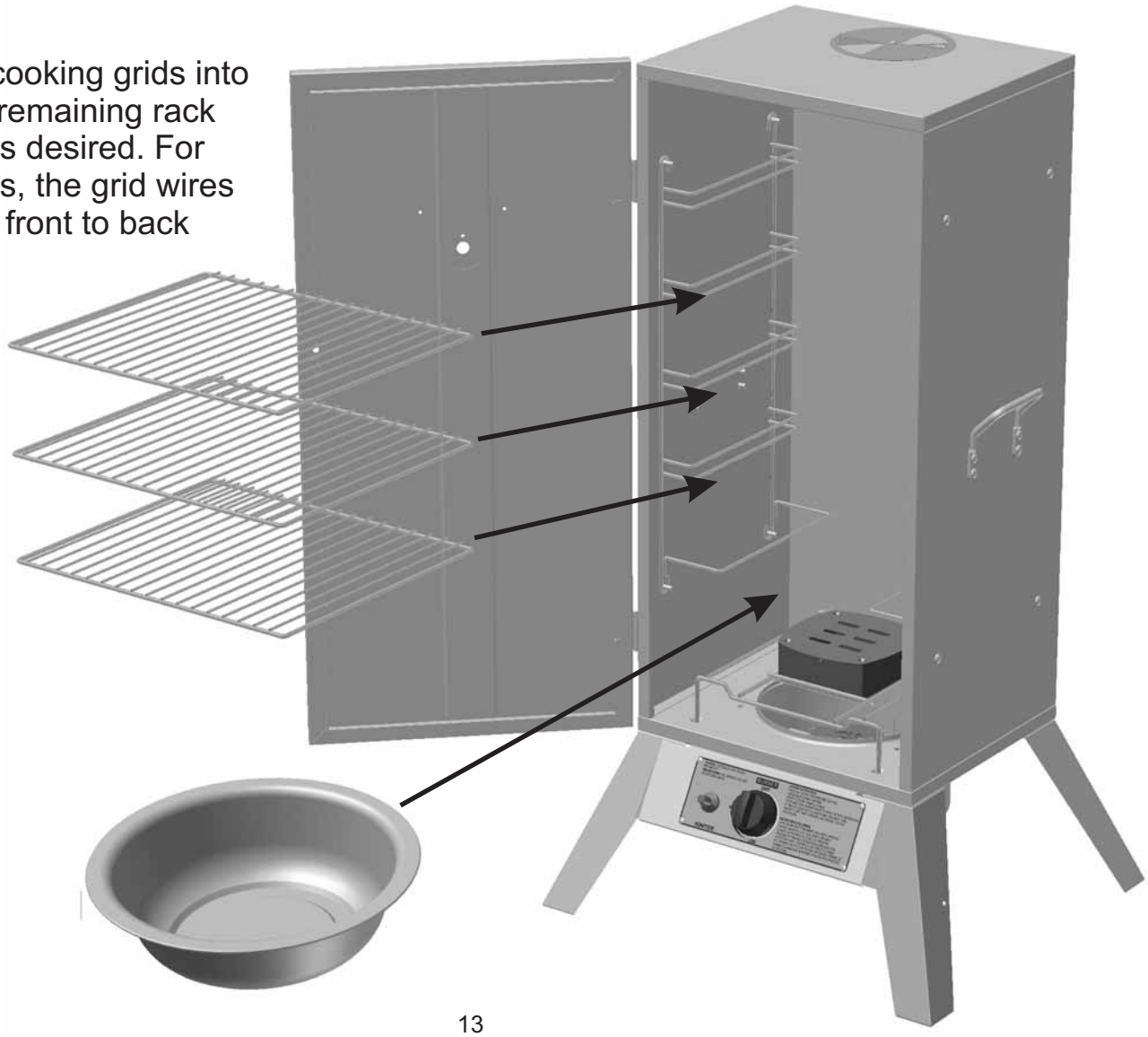
Cooking Grids

No tools or hardware are required for this step.

1. [Model 3605GD] Slide the round water bowl into the bottom rack position as shown, just above the wood chip box.

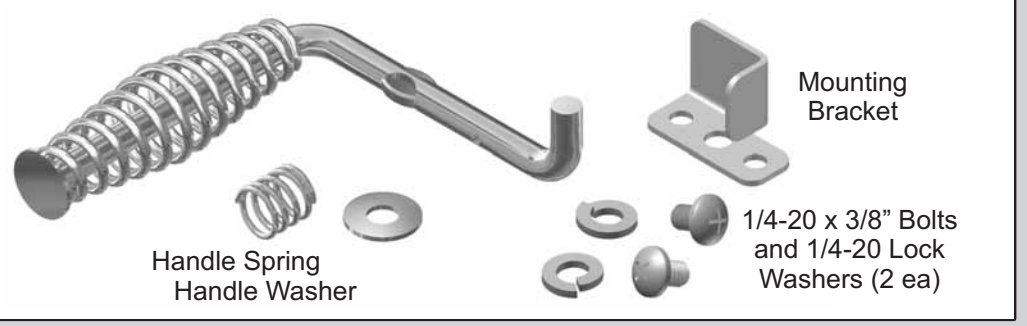
   [Model 3605BGD] Slide the water pan into the rack position just above the wood chip box.

2. Insert the cooking grids into any of the remaining rack positions as desired. For best access, the grid wires should run front to back as shown.

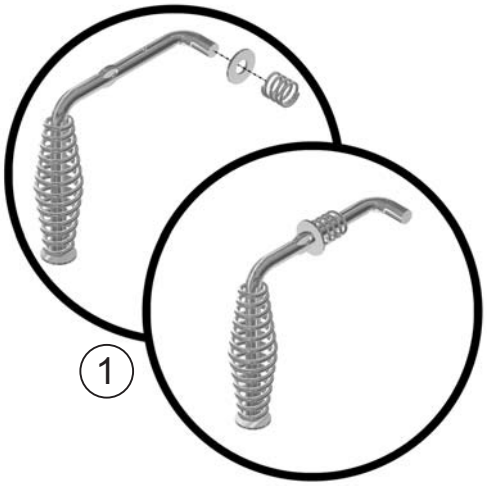


Assembly Step 9

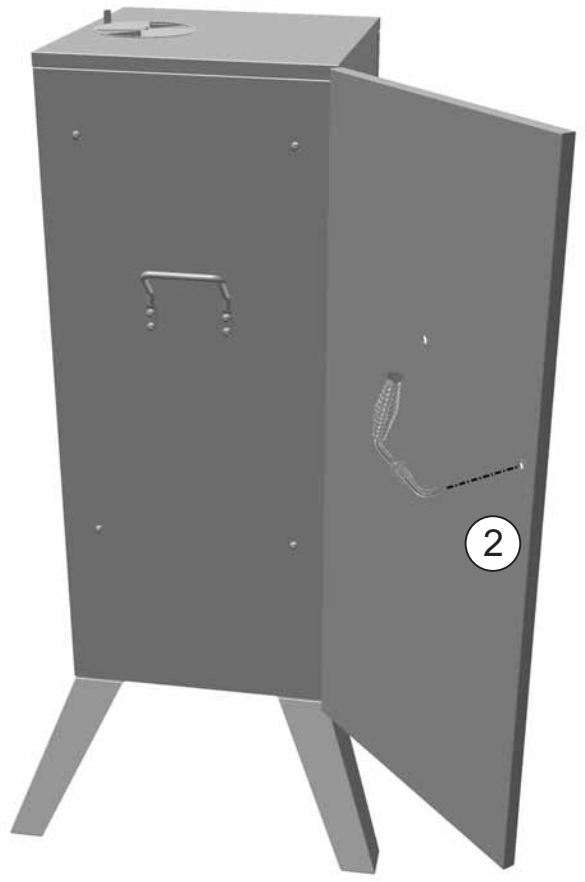
Locate these parts: Door Handle Kit — HARDWARE BAG (E)

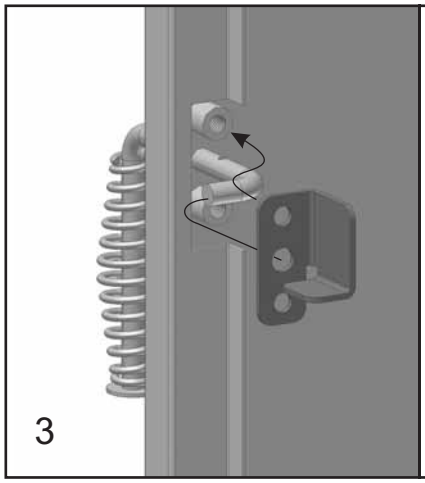


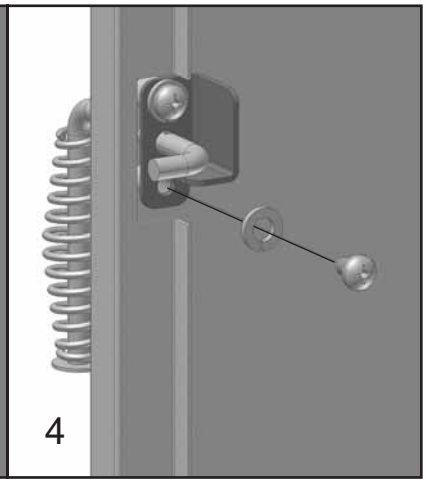
Tools needed:



1. Slide the handle washer onto the end of the door handle, followed by the handle spring as shown.
2. Feed the door handle into the hole through the front of the door panel.
3. From the back side of the door panel, insert the mounting bracket over the end of the handle as shown.
4. With lock washers placed on the bolts, insert the bolts through the mounting plate, into the pre-threaded mounts and firmly tighten the bolts.







Assembly Step 10

Locate these parts:

HARDWARE BAG F

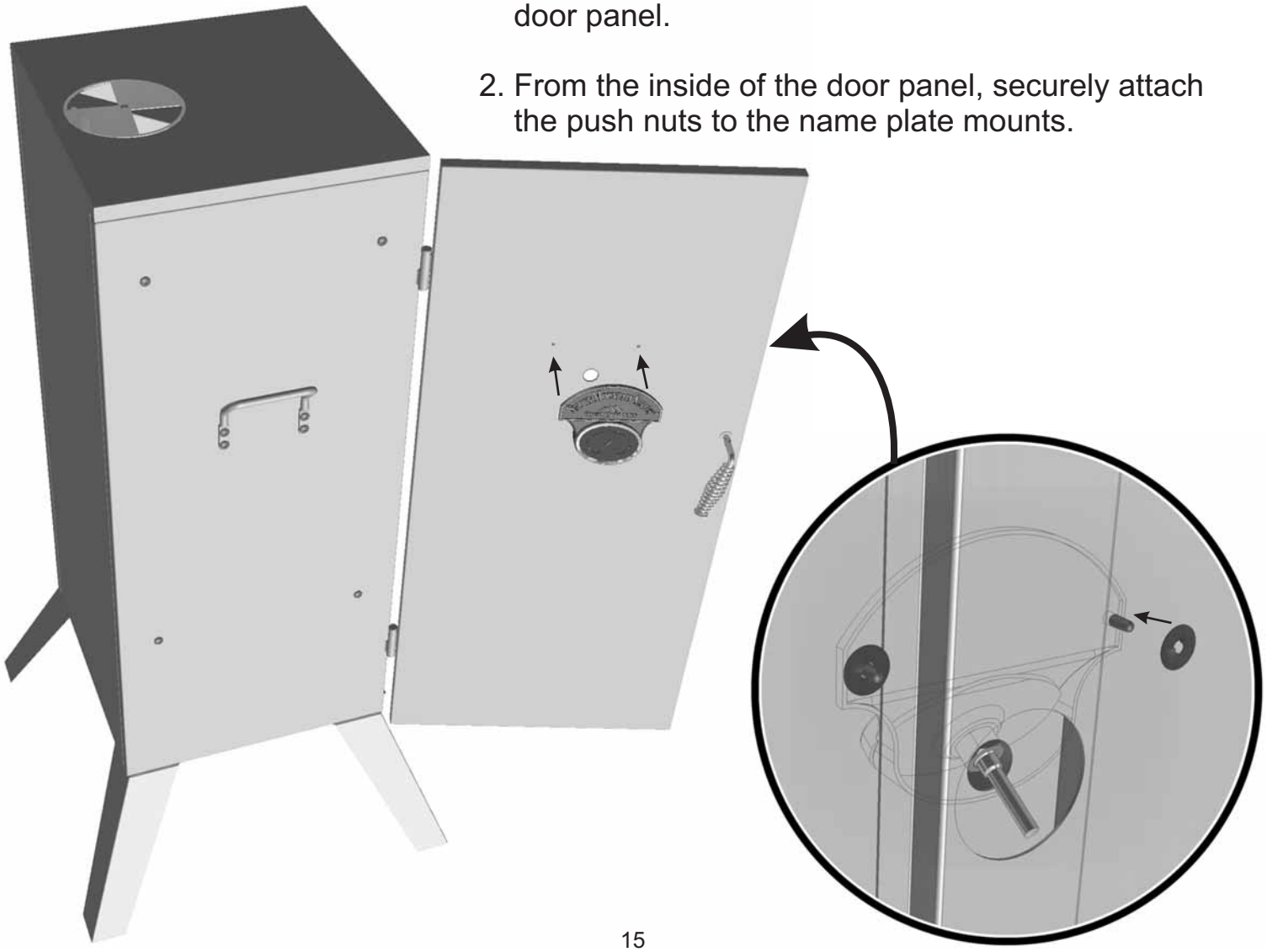
Nameplate
with Heat Indicator

2 Push Nuts

No tools are required for this step.

1. Insert the name plate mounts and heat indicator prong through the mounting holes in the front of the door panel.

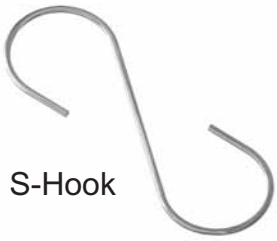
2. From the inside of the door panel, securely attach the push nuts to the name plate mounts.



Assembly Step 11

Locate these parts: HARDWARE BAG (G)

Zip Tie



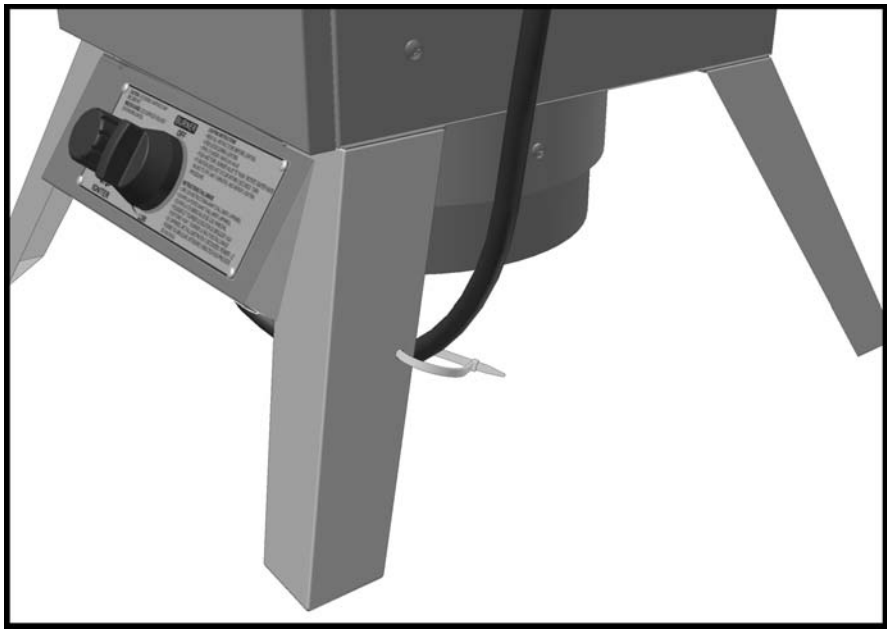
S-Hook

Tools needed:

Pliers

Using the zip tie, secure the hose to the front leg as shown. Do not pull the zip tie tight - leave it just loose enough so that the hose can be adjusted if needed.

Tying the hose to the leg helps prevent the hose from coming into contact with the hot burner chamber. Inspect the installation underneath the smoker to ensure that the hose is not rubbing any portion of the burner chamber.



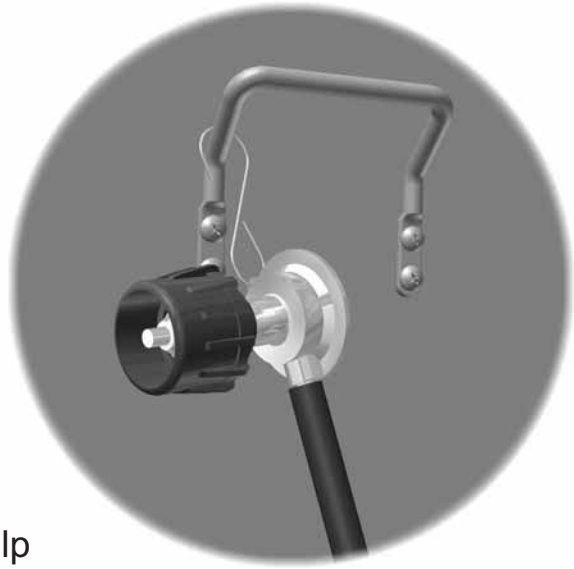
Crimp

OR

1. Place one end of the S-Hook around the regulator neck or hose as shown.

2. Using a set of pliers, crimp the S-Hook securely to the HVR so that it can not be removed from the HVR.

3. When an LP tank is not attached to the smoker, use the S-Hook to hang the HVR from the carry handle on the side of the smoker. This will help prevent dirt and other particles from plugging the end of the HVR.

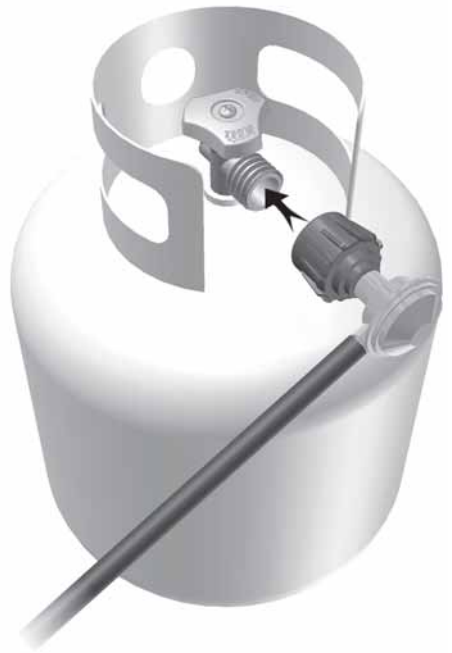


Assembly is now complete! Please follow all instructions and safeguards on the following pages for connecting the LP tank.

Connecting the LP Tank

⚠ WARNING

ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE, AND / OR INJURY.



1. The knob on the LP tank must be closed. See that the knob is turned clockwise to a full stop.
2. Check that the control knob on the smoker is turned off.
3. Remove the protective cap from the LP tank valve and coupling nut, if present.
4. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The coupling nut connects to the large outside threads on the valve outlet. Use care - do not cross thread the connection.
5. Hand tighten the coupling nut clockwise until it comes to a full stop. Firmly tighten by hand only. Do not use tools.

   CAUTION: In the connection process, the HVR side of the connection will seal on the back check in the valve, resulting in a slight resistance. The connection requires about one-half to three-quarters additional turn to complete the connection.

⚠ Any fuel supply cylinder used must be constructed and marked in accordance with specifications for propane cylinders of the U.S. Department of Transportation (DOT) CFR 49, or CAN/CSA B339. The appliances is to be used only with the 20 pound, vertical standing vapor withdrawal type tank.

⚠ (A) Do not store tanks under or near the smoker.

⚠ (B) Never fill tanks more than 80% full.

⚠ If instructions A and B above are not followed exactly, a fire causing death or serious injury may occur.

This smoker is designed to operate on LP (Liquefied Propane) gas only.

The 20 lb LP cylinder used with this smoker must conform to the following requirements.
Diameter- 12” (30.5cm)
Height 18” (45.7cm)
With a maximum capacity of 20 pounds
The gas cylinder used must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal.

⚠ The instructions stated on gas cylinder tanks have to be followed when filling or transporting tanks. Failure to do so could result in problems relating to overfilling, excessive venting release of gas and to regulator freezing.

Do not allow dirt or foreign material to get into or onto tank connection when it is not attached to the fuel supply system. Place the dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

Connecting the LP Tank - Continued

⚠ WARNING

ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE, AND / OR INJURY.

Cylinders must be filled before initial use. All handling, transport, filling and storage of LP gas cylinders must be in accordance with *NFPA 58 Storage and Handling of Liquid Petroleum Gases, or CSAB 149.1 Natural Gas and Propane Installation Code.* Cylinders must be suitably tied down during transport. Do not place any other items on top of cylinders at any time. Cylinders are not to be exposed to excessive temperatures or high heat.

If there is a question on the identity of your unit and of the type of fuel to be used, please look on the data plate. Units are factory equipped for use on only one type of fuel. These units cannot be, and should not be used on other type of fuels. Doing so can cause severe damage to the unit and the installation area and the added risk of serious injury. Any attempt to operate these smokers on fuels for which they are not design certified voids the manufacturer's warranty.

Gas Tank outlet must have Type 1 gas connection termination in order to mate with gas hose provided with smoker.

The pressure regulator and hose assembly supplied by the manufacturer with the appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the appliance manufacturer.

The regulator/hose assembly should be handled carefully to prevent contamination by foreign objects and dirt. The assembly should be inspected before use and any dirt or contamination should be wiped off. In order to insure proper operation, any replacement of the fuel tank regulator assembly has to be done with parts authorized by the smoker manufacturer.

This unit is not to be utilized with a non-self-contained LP-gas supply system

⚠ **Valve/pressure regulators are factory set to the correct operating pressures. No attempts should be made to adjust these settings!**

Checking for Leaks

After all connections are completed, check all connections and fittings for leaks with a soap solution.
- With all valves closed, apply the leak check solution (50/50 mix of dishwashing detergent and water) to all gas carrying connections and fittings.
- Open tank valve.

Presence of bubbles at areas of wet solution indicates a gas leak. If leaks are detected or you smell or hear gas, shut off the valve and repair the leak or replace the defective part. Do not use the smoker until all leaks are corrected.

When setting up the smoker and tank, it is recommended to have the tank and smoker on a line perpendicular to the wind direction.

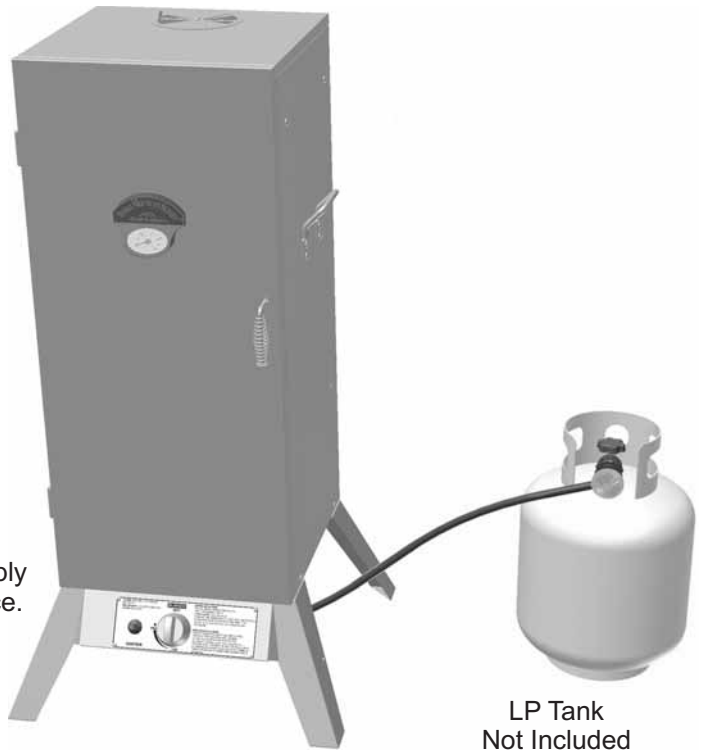
The gas hose/regulator assembly should be totally extended to the maximum distance so that the hose is straight and the tank is as far from the smoker as it can be.

LP tanks are intended for operation in the upright position only.

Care should be taken to protect the fuel supply hose from damage from either foot or vehicle traffic.

If the appliance is not in use, the gas must be turned off at the supply cylinder and the cylinder should be disconnected from the appliance.

Storage of the appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance.



LP Tank
Not Included

Operating Instructions

Pre-Use Procedures

Your smoker has been packaged with a retail store level point-of-purchase label that hangs on the front of the door panel. This label must be removed before use. To remove the label, simply cut or tear along the indicated line and pull the top portion of the label from behind the name plate.

Before you cook food in your smoker, it is important to “season” your smoker. Seasoning seals the paint and interior of your smoker to enhance flavoring, durability, and overall performance. This is also referred to as the “break-in” process.

If your smoker requires any touch-up paint on the inside of the cabinet, the only time you should apply paint to the inside is before the seasoning process. Paint should not be applied to the interior of your smoker after your smoker has been used. Paint toxins may contaminate your food. However, if paint becomes necessary after use, see the section in this manual concerning After Use Care and Maintenance.

To season your smoker, simply use it as you normally would; only do not cook any food. You will need to follow all of the operating procedures in the next few sections of this manual.

Using your desired flavoring woods and marinades, burn your smoker at low temperature (around 125°F [50°C]) for 45-60 minutes. Let the smoker cool, and clean out the used water and wood.

Once seasoning is complete, your smoker’s interior will have a durable, seasoned coating.

Adding Water

To add water before cooking, simply remove the water bowl and fill it with water up to 1” (2.5 cm) below the rim. Then replace the bowl to the bottom of the rack.

To add water while the smoker is hot, DO NOT pull the water bowl out beyond the rack.

Cooking Tip:

- ☞ Line the water bowl with aluminum foil before each use. This will make it easy to clean and help your water bowl last longer.
- ☞ To make adding water easier and safer, use a **clean** watering can with a long spout.

Adding Wood / Charcoal

To add wood chips before cooking, simply fill the wood chip box with your choice of flavoring hardwood chips. The amount and type of wood you use is entirely up to you. One full box is typically enough for several hours of smoking. Once the box is filled, place the lid on top of the box and set the box in the smoker.

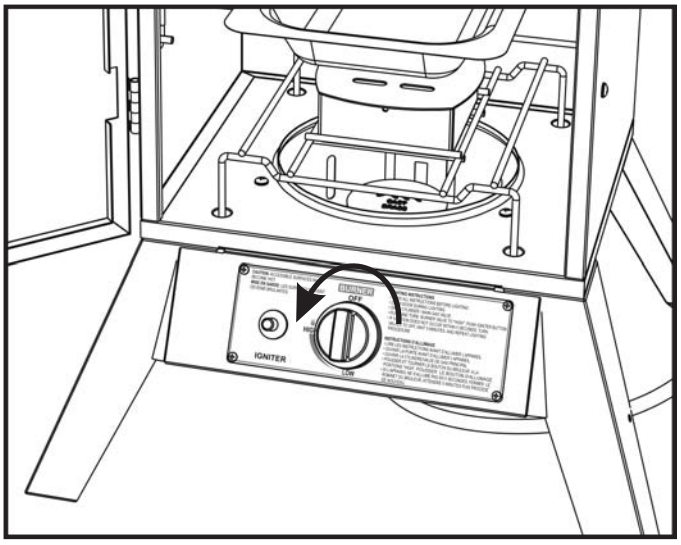
To add wood chips while cooking, we recommend using tongs or long handled pliers to remove the box lid and to place the pieces into the wood chip box without removing the box. It is not recommended to remove the wood chip box while the smoker is in operation.

CAUTION! : The wood chip box and lid get very hot. Avoid handling them while in use. Always wear protective oven mitts when handling hot components.

Cooking Tip – Flavoring wood:

- Small wood chips work best inside the wood chip box.
- Use dry hardwoods such as hickory, pecan, apple, cherry, or mesquite.
- Most fruit or nut tree woods produce excellent smoke flavoring.
- Do not use resinous woods such as pine or plywood. These usually produce unpleasant flavoring.
- Let your taste be your guide – experiment with different types and quantities of wood chunks, chips, or sticks. You can even mix woods.
- To produce more smoke and to prevent fast burning, pre-soak the wood chips in a separate bowl of water for at least 20 minutes, or wrap the chips in perforated aluminum foil.
- Most smoke flavoring occurs within the first hour of cooking. Adding wood chips after the first hour is typically not necessary unless extra smoke flavoring is desired.

Lighting Procedure
Igniter Lighting System:



1. Check all connections for leaks using the “soapy water” test as explained on page 18.

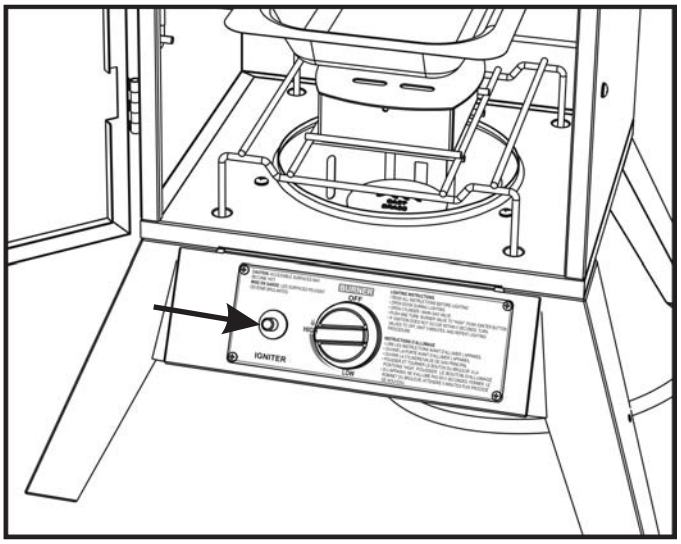
2. Open the smoker cabinet door.

3. Check for any blockage to the venturi tube or burner. Remove any foreign objects or matter.

4. Be sure the burner control knob is in the “OFF” position.

5. Open the LP cylinder valve **1-1/2 turn** by turning counter-clockwise.

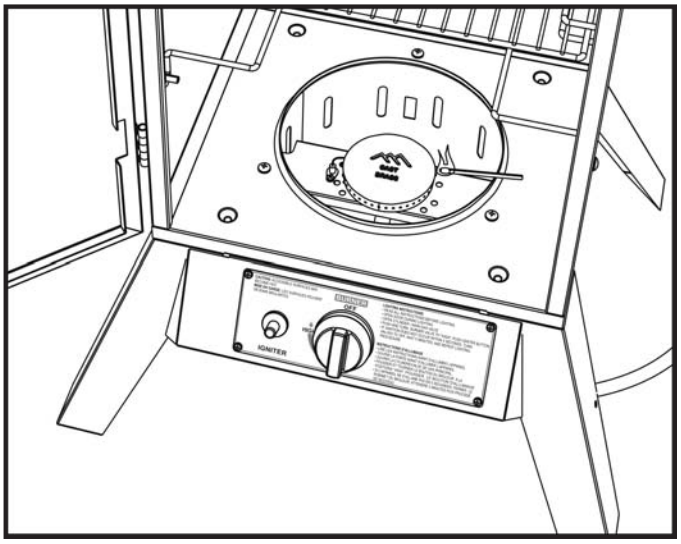
6. To light unit with the igniter, push in and turn the burner control knob counter-clockwise to the high setting.



7. Immediately press the igniter repeatedly to click it several times (you should see a small spark jumping from the end of the electrode rod to the side of the burner). If the burner doesn’t light within 3 to 5 seconds, turn the burner control knob off and wait five minutes before repeating the steps again. If burner still fails to light try match lighting the smoker using the instructions noted below.

8. Once the burner is lit, then close the door to allow heat to accumulate. The dampers can then be adjusted to the desired setting to allow proper air flow and combustion. Damper adjustment tips are listed on the next page.

Match Lighting:



1. Repeat steps 1 thru 5 of the Igniter Lighting System above.

2. Remove the Wood Chip Box and its stand from inside the smoker. Light a paper match and drop it into the burn chamber, making sure it falls next to the brass burner. Quickly turn the control knob to the light position. If the burner does not light within 4 or 5 seconds, turn the control knob off, wait 5 minutes, and repeat the process.

Cooking Tip – Damper Adjustments:

- For better performance, rotate the smoker to where the front or back of the cabinet is facing the wind. This allows the adjustment of the dampers to be more effective and accurate.
- The dampers should never be fully closed.
- Opening a side damper allows more oxygen to be consumed by the fire, fueling the flames and causing an increase in temperature.
- Opening the top damper helps to exhaust both the heat and smoke.
- The key to effective smoking is to watch your heat indicator on the door and adjust the dampers accordingly.
- Temperature maintenance is best controlled by different damper adjustment configurations.

Shutting the Smoker Off

CAUTION: The smoker can become very hot while in use. Do not touch any portion of the smoker except for the door handle and burner control knob. It may be necessary to use protective gloves.

- Turn the burner control knob off by pushing in and rotating clockwise. The burner flame should then go out.
- Turn off the LP cylinder valve by turning the knob clockwise until it stops.
- Follow all warnings and safety precautions before removing meat from smoker or preparing the unit for storage. Please see page 25 for proper storage procedures and the important warnings and safeguards on pages 3 and 4.